

Bekker, Kelly

JPO and INEIT are not responsible for any damages caused by the use of this translation.

1. This document has been translated by computer. So the translation may not reflect the original precisely.
2. **** shows the word which can not be translated.
3. In the drawings, any words are not translated.

DETAILED DESCRIPTION

[Detailed Description of the Invention]

[0001]

[Industrial Application] About the soft candy which can be manufactured by un-heating, and its process, in more detail, even if it does not heat this invention, its moldability is good, and it relates to the soft candy which can manufacture the soft candy where the crystallized state was stabilized in a short time, and its process.

[0002]

[Description of the Prior Art] the candy which is generally a kind of candy -- raw material combination -- it boils down, and separates in various types with temperature, and classification is also various. For example, it is classified into a hard candy and a soft candy according to the classification according to mouthfeel. Among these, the soft candy is defined as follows by Japanese Agricultural Standard. That is, what has softness is called soft candy using the candy cloth which boiled down moisture in general among candies to the 6 to 20 weight % (it is described as the following "%") grade, for example, a caramel, a nougat, etc. are mentioned. Conventionally a soft candy Crystalline sugars, such as sugar and sugar-alcohol, Water required for the dissolution of these sugars and amorphous sugars, such as a starch syrup, are used as the main raw material, furthermore -- adding a thickening agent, perfume, etc. and also accepting necessity, after boiling down, evaporating superfluous moisture, after adding and carrying out the heating and dissolving of starch, the fats and oils, etc. if needed, and cooling subsequently -- saccharification -- promotion kinds (a fondant, powdered sugar, etc.) are milled, and it is riped and (crystal stabilization) manufactured. In order to pass through such a complicated process, manufacture took the long time, and moisture could not vary by heating conditions, or a crystallized state could not vary by aging conditions, and the conventional soft candy could not produce the product of uniform physical properties continuously, but there was a problem also in the preservation durability of a product. Since the process of boiling down a raw material at an elevated temperature (not less than about 100 **) was indispensable in order to make pliability with **** peculiar to a soft candy reveal, it was difficult for the heat of water-soluble perfume, fruit juice, water soluble vitamin, etc. to add a weak raw material.

[0003] Then, the method of preparing a soft candy under the conditions of not heating, conventionally is examined, and the "candy clay" of an indication is mentioned to JP, S57-166936A as the example. This "candy clay" mixes shortening, powdered sugar, and syrup (corn

Amorphous sugars.

A bond ingredient.

A binding control ingredient.

[Claim 2] A process of a soft candy which consists of said powder raw material particle surface with a fine melting state while tying with amorphous sugars, carrying out addition mixing of the ingredient and adjusting moisture to 3 to 13 weight %, after mixing a powder raw material and a binding control ingredient containing crystalline sugars.

syrop etc.), makes them the cloth which presents the plasticity like marzipan, fabricates this to arbitrary shape and is dried. However, this "candy clay" is lacking in the tolerance over mechanical power, such as rolling, extension, and compression, although there is a moldability of the grade which has plasticity, is kneaded by hand and fabricated. Therefore, when carrying out industrial production, it is difficult to fabricate mechanically, and a mass production is impossible, or a shaping form is restricted. In the usual type of packing, it dries with daily, and viscoelasticity will be lost and the above "candy clay" also has the fault that crack a product, or become whitish and commodity value falls.

[0004]

[Problem to be solved by the invention]The place which this invention is made in view of such a situation, and is made into the purpose. Even if it does not heat, it has shaping fitness and viscoelasticity equivalent to the soft candy prepared through heating, moreover the product of uniform physical properties can be produced continuously, and it is in providing the soft candy which was rich in daily endurance, and its process.

[0005]

[Means for solving problem]The above-mentioned purpose is a soft candy which consists of the powder raw material containing crystalline sugars, amorphous sugars, a bond ingredient, and a binding control ingredient, and this powder raw material particle is in the state which the surface fine-dissolved with moisture. The soft candy distributed in the continuous layers containing a bond ingredient and a binding control ingredient. And after mixing the powder raw material and binding control ingredient containing crystalline sugars, while tying with amorphous sugars, carrying out addition mixing of the ingredient and adjusting moisture to 3 to 13weight %, it is attained by the process of the soft candy which cheats out of said powder raw material particle surface with a fine melting state.

[0006]That is, even if this invention persons did not heat, they examined the presentation which makes a moldability and viscoelasticity equivalent to a heating soft candy reveal, and the process. As a result, where used the powder raw material and amorphous sugars containing crystalline sugars, it tied with the binding control ingredient to these under existence of moisture, it carried out non-heating mixing of the ingredient and the surface of the crystal grain child in said powder raw material is fine-dissolved, Making it distribute in the continuous layers which consist of a bond ingredient and a binding control ingredient, by carrying out mutual binding, it has moderate viscoelasticity, and found out that the soft candy with a good moldability where the crystallized state was stabilized could be obtained continuously, and this invention was reached. Next, this invention is explained in detail.

[0007]In this invention, a powder raw material containing crystalline sugars is used. As crystalline sugars, for example Sugar (very-refined sugar, granulated sugar grinding article, etc.), Monosaccharide, polysaccharide (grape sugar, fructose, etc.) more than 2 grades (milk sugar, maltose, xylose, isomerization milk sugar, etc.), Derivatives (paratinose etc.), sugar-alcohol (sorbitol, a MARUBI toll, mannitol, palatinit, xylitol, recombined milk sugar, erythritol, etc.), oligosaccharide, and sugar, etc. are mentioned. Especially, especially sugar and maltose are preferred in respect of the binding property of sugar particles, physical properties after daily, stability, flavor, etc. Sugar-alcohol improves a moldability when there are few rates of moisture and other constituents, or it is preferred it to be softer and finish a soft candy gently. Content of crystalline sugars is good among soft candy entire weight to consider it as 35 to 70% more preferably 20 to 80% by solid content conversion. When mixing the below-mentioned amorphous sugars follow calm agent etc. as it is less than 20%, soft candy cloth absorbs moisture too much, a solid ***** moldability falls, and it is in a tendency for daily endurance to also worsen. When 80% is exceeded, that moisture disperses easily at the time of preservation and circulation, a soft candy dries and it is in a tendency which gets dry easily and becomes

[0008]To a powder raw material, besides the above-mentioned crystalline sugars, as an optional component, for example Starch (starch, modified starch, modified starch, amylolysis thing, etc.), Calcium, dairy products, a powder taste raw material (high sensitivity sweeteners, such as the end of powdered tea, the end of albumen powder, and yolk powder, a seasoning, powder fruit juice, a powdered extract, saccharin, a stevia, and Aspartame), Various nutrients (a dietary fiber, vitamins, calcium, iron, etc.) etc. and a thing which carried out disintegration of the various function nature substances (DHA, EPA, a lactobacillus bifidus growth factor, etc.) etc. besides perfume, an acidulant, stabilizer, salts, and a coloring agent may be used suitably. Especially starch is preferred in respect of an improvement of daily nature. Since especially a soft candy of this invention can be manufactured by un-heating, even if fruit juice which deteriorates easily with heat, and vitamins are used for it, it does not spoil quality, flavor, and a nutritive value. In addition, since a change in physical properties is produced with heating, a raw material which was not able to be used for a soft candy can also be used, and it can be considered as various combination.

[0009]Next, as amorphous sugars, a starch syrup, a restoration water candy, coupling sugar, etc. are mentioned, for

example. Especially A starch syrup of low DE (preferably DE=7.8-45, still more preferably 7.8-28.3) (the Dextrase Equivalent: grape sugar equivalent and DE value are the ratios for direct reducing sugar in solid content), if a molecular weight combines a hyperviscous restoration water candy highly, it is suitable at especially a point that gives improvement in a moldability, and moderate pliability and daily endurance. As for content of amorphous sugars, it is desirable among soft candy entire weight to set up to 8 to 15% still more preferably 5 to 30% preferably by solid content conversion. Candy cloth becomes it weak that it is less than 5% at the time of shaping, shaping fitness is spoiled, and it is in a tendency as for which mouthfeel which dries in connection with daily and has viscoelasticity peculiar to a soft candy becomes easy to be lost again. Conversely, if it exceeds 30%, while soft candy cloth will be sticky at the time of shaping and becoming difficult to fabricate, it is in a tendency which is easy to produce adhesion in an wrapping material, and is easily sticky at the time of eating.

[0010] Next, as a bond ingredient, gum arabic, a guar gum, locust bean gum, pullulan, gelatin, etc. are mentioned, for example, and these may be independent or may be used together. [two or more] The above-mentioned bond ingredient is used in the state where it became aqueous beforehand. The bond ingredient forms continuous layers with amorphous sugars, and it has played the role which carries out mutual binding while distributing the crystal grain child of a powder raw material, after the surface has fine-dissolved in this. Even if this manufactures by un-heating, viscoelasticity peculiar to a soft candy is made to reveal, and it has an effect which gives flavor, the durability of mouthfeel (chewing nature), and shaping fitness (tolerance over extension by a machine, rolling, compression, etc., etc.). The content of the above-mentioned bond ingredient is good among soft candy entire weight to set up to 3 to 5% still more preferably 2 to 8% preferably by solid content conversion. The binding effect of the crystal grain child in a powder raw material is it hard to be acquired to be less than 2%, and it is in the tendency for shaping fitness to fall easily. Conversely, if it exceeds 8%, while binding of the crystal grain child in a powder raw material will become firm too much and entering a gear tooth will worsen at the time of eating, a candy becomes a part for a flood, and it is sticky, daily endurance falls easily, and it is in the tendency for elasticity to become strong too much in respect of physical properties, and for a moldability to worsen further. It is suitable in respect of daily endurance, mouthfeel, and shaping fitness, and if gelatin is used, gelatin and gum arabic especially serve as good mouthfeel of *****, and are preferred. Gum arabic is preferred at the characteristic point which bites and gives a feeling. Although pullulan is [/ else] a little inferior in respect of daily nature, it is preferred at mouthfeel with *****, and the point which improves the extensibility of the candy cloth at the time of shaping.

[0011] A binding control ingredient is used for a soft candy of an application concerned. A binding control ingredient is carrying out a role which controls moderately a binding condition of a crystal grain child of a powder raw material by a bond agent, and makes mouthfeel with smoothness peculiar to a soft candy, and viscoelasticity, for example, fats and oils (vegetable fat and oil, such as animal fat and oil, such as ** butter, lard, and egg oil, ** margarine, cacao butter, and a seed oil, ...) ** Modified fat, such as cacao substitution fat and inside chain triglyceride, or these mixed elegance and processed goods. Emulsifiers (for example, a sucrose fatty acid ester, a mono- glycerine fatty acid ester, propylene glycol fatty acid ester, a sorbitan fatty acid ester, lecithin, etc.), glycerin, etc. are mentioned, and these may be independent or may be used together two or more sorts. As for fats and oils, binding depressor effect of a powder raw material is used suitably highly especially. Also in fats and oils, vegetable hydrogenate oil and fat by which hydrogenation was carried out is preferred especially in respect of shaping fitness and endurance. It is desirable to use fats and oils with a melting point of around 35 ** from a point in which there is good mouthfeel (mouth-melt) An emulsifier is preferred at that the amount used is restricted in respect of flavor, and a point of preventing moisture absorption, preventing adhesion in an wrapping material of a soft candy, and improving daily nature although it is a little inferior compared with fats and oils in respect of mouthfeel. As for content in a case of using fats and oils as a binding control ingredient, it is preferably desirable among soft candy entire weight to consider it as 3 to 15% still more preferably 3 to 20%. When using an emulsifier as a binding control ingredient, it is desirable to consider it as 0.5 to 3%. If a crystal grain child in a powder raw material binds firmly, and it is in a tendency which cannot serve as soft and smooth mouthfeel easily, when a binding control ingredient is less than a mentioned range, and it exceeds a mentioned range conversely. It is in a tendency for binding capacity of a crystal grain child in a powder raw material to decline, for separation to become being easy to produce when fats and oils are used, or for a moldability to worsen. It is in a tendency to become oily or for a raw material smell to become strong.

[0012] To the soft candy of this invention, besides the above-mentioned raw material, as an optional component, flood part raw materials, such as water, pulp fruit juice, cow's milk, whipped cream, wine, an extract, and a drink solution,

may be used. Granular raw materials, such as a jelly chip, a chocolate chip, nuts and seeds, dry pulp, granular palatinit, and a microcapsule, or the thing which heat-treated coating etc. to them may be added.

[0013]Next, the soft candy of this invention can be manufactured if package mixing of each above-mentioned raw material is carried out, but if it is manufactured as follows, for example, it is still more preferred. First, soft candy cloth is prepared. First, the binding control ingredient (for example, fats and oils) is supplied in the kneader. If it does in this way, it is suitable in respect of form maintenance of the crystal grain child of the homogeneous-mixing nature of other raw materials and the powder raw material added next. When using solid-oils fat, it is desirable to carry out melting beforehand or to shred from a point of homogeneous mixing.

[0014]Subsequently, the powder raw material which contains crystalline sugars in the kneader containing a binding control ingredient is added, and stirring mixing is carried out. At this time, if fats and oils and a powder raw material stick each other to the mixture in a kneader and it grasps tightly by hand in the wet state, it will be collected in the shape of a dumpling, but it collapses easily with few shocks.

[0015]Next, it ties with amorphous sugars into the above-mentioned mixture, an ingredient is added, stirring mixing is carried out about about 10 to 30 minutes, and it changes into the state where the surface of the crystal grain child in a powder raw material was fine-dissolved. The moisture for which a crystal grain child's surface is fine-dissolved originates in the moisture etc. which are dissolving the moisture fellow calm ingredient contained in amorphous sugars, for example. At this time, it distributes in the continuous layers which consist of a bond ingredient and amorphous sugars, and the crystal grain child in a powder raw material is doing mutual binding moderately via the bond ingredient and the binding control ingredient, after the surface has fine-dissolved. In this invention, even if it manufactures by un-heating by forming such a specific binding state, the soft candy which was rich in a moldability and viscoelasticity can be obtained.

[0016]Finally, if an emulsifier, a taste agent, perfume, etc. are mixed suitably, soft candy cloth will be acquired.

[0017]In an application concerned, to adjust the moisture of a soft candy to 3 to 13% is desired at this time. The crystal grain child surface of a powder raw material cannot be carried out to moisture being less than 3% with a fine melting state, but it is in the tendency to become scarce, to get dry in viscoelasticity peculiar to a soft candy, and for a moldability, mouthfeel, and daily endurance to worsen. On the contrary, when moisture exceeds 13%, a moldability and mouthfeel are impaired by stickiness, water-repelling, etc. and it is in the tendency which produces quality degradation during preservation.

[0018]Although soft candy cloth of this invention is adjusted with un-heating, the cloth temperature of goods may rise to about 30-60 °C with frictional heat at the time of stirring mixing, etc. What is necessary is just to make an outer layer circulate through cooling water, using a double jacket tank as a mixed iron pot to prevent a temperature-of goods rise.

[0019]Since its crystallized state is uniform and soft candy cloth acquired as mentioned above is stable even if it is immediately after cloth preparation, it cannot need the aging process, but can shift to a forming cycle immediately, and can be manufactured in a short time. [of a crystallized state] As for a condition of a crystal grain child in cloth, daily after is stable.

[0020]Next, the above-mentioned soft candy cloth is fabricated. After extruding soft candy cloth, using an extruder for example as a forming method, rope shaping is carried out with a roller etc., and if stamping moulding or cutting shaping is carried out, it can mass-produce. Instead of an extruder, a batch homer may be used and rope shaping may be performed. After taking out soft candy cloth acquired with mixers (kneader etc.), it may fabricate in a sheet shaped with a rolling mill promptly, and may cut. These methods should just choose a suitable thing if needed.

[0021]Supplying a powder raw material mixture and transporting the inside of a die from a hopper area, first, using a 2 axis extruder as other methods. (1) dissolution fats and oils from two or more supply parts established in the die, (2) bond ingredients, (3) Other raw materials are supplied in order, continuous mixing is performed, a soft candy may be sent out by un-heating from a die holder part, and the roller directly linked with the die holder part may perform stamping or cutting shaping after rope shaping. When a 2 axis extruder is used, time can be shortened and continuous mass production is attained.

[0022]The soft candy of this invention can also be used as combination confectionery combining different raw materials, such as a hard candy, chewing gum, etc. besides the conventional heating type soft candy. Mouthfeel matches a different raw material, and the soft candy of this invention has good junction nature, and since it is not necessary to control the temperature at the time of manufacture strictly, the workability at the time of junction is also good. The flavor manifestation nature or functionality of a raw material which were used for combination confectionery cannot be

spoiled, but it can be made revealed at an early stage. As a process of the above-mentioned combination confectionery, what kept hard candy cloth warm at 90 °C is carried out outside, for example, extending to a form of a rope using a batch bonier by using as a center the soft candy cloth of this invention kept warm at 70 °C -- cutting -- or even if what is necessary is just to carry out stamping molding and the supply temperature of each raw material differs at this time, mutual junction nature is good.

[0023]

[Effect of the invention]As mentioned above, the soft candy of this invention, Since mutual binding is carried out distributing the crystal grain child of a powdered ingredient by a specific state in the continuous layers which consist of a bond agent and a binding depressant. In spite of not heating, it has mouthfeel peculiar to a soft candy which is smooth and has viscoelasticity, and has the outstanding moldability which is adapted for various mechanical forming methods at the time of moreover mass-producing industrially. Since neither a heating (boiling down) process nor the aging process is needed, there is no dispersion which is easy to produce at these processes, such as a crystallized state, moisture, physical properties, and flavor, and the soft candy of fixed quality can always be mass-produced in a short time. In order not to heat, the flavor of a weak raw material, a nutritive value, a function, physical properties, etc. are not spoiled with heat. Under a mothball does not have change of moisture absorption, desiccation, etc., and can circulate at ordinary temperature by the usual packaging form for a long time. Combination with different raw materials, such as a hard candy, a heating soft candy, and chewing gum, is easy, and even if the temperature and physical properties of the raw material differ from each other, junction nature and workability are good.

[0024]Next, this invention is concretely explained based on an embodiment.

<Embodiments 1-17 and comparative examples 1-4> By the presentation shown in Table 1, kneader mixing of crystalline sugars, rice starch, and the binding control ingredient was carried out first, after that, addition mixing of amorphous sugars and the bond ingredient solution was carried out, and soft candy cloth was acquired. Next, rope post forming cutting was extruded and carried out from the extruder, and this cloth was used as the soft candy. Organic-functions evaluation was carried out [soft candy / each] by 20 special panelists about mouthfeel and daily endurance (the adhesion condition to wrapping paper and candy appearance are evaluated after three-week storage in 70% of 35 °C humidity setting out "product made by Yamato 1G-45 type constant temperature constant humidity machine"). The worker binary name estimated the workability at the time of shaping. The above result is shown in Table 1 - 4.

[0025]

[Table 1]

(重量%)

		実 施 例					
		1	2	3	4	5	6
結晶性 種類	砂糖	50	60	80	20	43	72
	36D-60D	10	—	—	—	—	—
非結晶性 糖	水 飴 ※1 (固形分)	15 (12.75)	15 (12.75)	3 (2.55)	35 (29.75)	35 (29.75)	6 (5.10)
	還元水飴 ※2 (固形分)	—	—	—	—	—	—
つなぎ成分	セラチン溶液 ※3 (固形分)	7 (3.15)	7 (3.15)	7 (3.15)	7 (3.15)	7 (3.15)	7 (3.15)
	プルラン溶液 ※4 (固形分)	—	—	—	—	—	—
	アジウム酸 ※5 (固形分)	—	—	—	—	—	—
結晶性成分	ショートニング	15	15	10	15	15	15
	乳化剤 ※6	—	—	—	—	—	—
	ラウリン酸 ※7	3	3	—	23	—	—
合 計		100	100	100	100	100	100
水分(%)		8.4	6.4	4.3	11.4	9.1	4.75
評価 ※8	成型性	◎	◎	○	△	△	○
	食感	◎	◎	△	△	△	△
	経水性	◎	◎	△	×	△	○

※1 BX85° DS=42 ※6 酢酸カルシウム(シュガーエステルS-770)

※2 BX79° ※7 固形分 90%

※3 BX45° ※8 評価基準 ◎ 大変良好

※4 BX30° ○ やや良好

※5 BX30° △ やや不良

× 著しく不良

[0026]

[Table 2]

(重量部)

		実 施 例					
		7	8	9	10	11	12
結晶性	砂糖	86	52.5	75	54	55	59
	アロギン®	---	---	---	10	10	---
非結晶性糖類	水 飴 (B型分)	※1 5 (5.10)	15 (12.75)	15 (12.75)	13 (11.05)	13 (11.05)	13 (11.05)
	還元水飴 (固形分)	※2 6 (4.20)	---	---	---	---	---
つなぎ成分	ゼラチン溶液 (固形分)	※3 7 (3.15)	17.5 (7.88)	7 (3.15)	---	---	8 (3.90)
	プルラン溶液 (固形分)	※4 ---	---	---	8 (2.40)	---	---
	アギン® (固形分)	※5 ---	---	---	---	7 (2.10)	---
結製糖成分	ショートニング	15	15	3	15	15	20
	乳化剤	※6 ---	---	---	---	---	---
ラノスターチ		※7 ---	---	---	---	---	---
合 計		100	100	100	100	100	100
水分 (%)		6.55	11.9	8.1	7.59	6.85	6.25
評価	成形性	◎	△	○	◎	○	○
	食感	◎	△	○	◎	○	◎
※8	経口性	◎	△	△	○	○	◎

※1 B×65° DE=42 ※6 蔗糖脂肪酸エステル (シュガーエステルS-770)
 ※2 B×70° ※7 固形分 30%
 ※3 B×45° ※8 が確基準 ◎ 大変良好
 ※4 B×30° ○ やや良好
 ※5 B×50° △ やや不良
 × 著しく不良

[0027]
[Table 3]

(重量部)

実 施 例

		実 施 例				
		13	14	15	16	17
結晶性	砂糖	60.5	72	20	35	49.5
	74D-ルチン	—	—	—	—	27
非晶性	水 飴 ※1 (固形分)	15 (12.75)	15 (12.75)	35 (29.75)	37 (31.45)	3 (2.55)
	還元水飴 ※2 (固形分)	—	—	—	—	—
つなぎ成分	ゼラチン溶液 ※3 (固形分)	7 (3.15)	7 (3.15)	7 (3.15)	7 (3.15)	5.5 (2.47)
	プルラン溶液 ※4 (固形分)	—	—	—	5 (1.5)	—
	アガロース溶液 ※5 (固形分)	—	—	—	—	—
結晶性成分	ショートニング	8	3	15	15	15
	乳化剤 ※6	6.5	3	1	—	—
ライスターチ ※7		—	—	22	—	—
合 計		100	100	100	100	100
水分 (%)		5.1	6.1	11.5	12.9	2.48
評価	成形性	◎	◎	△	△	○
	食感	○	△	△	○	△
※8	結晶性	◎	◎	○	△	△

※1 Bx85° DE=4.2

※2 Bx75°

※3 Bx45°

※4 Bx20°

※5 Bx20°

※6 蔗糖脂肪酸エステル (シュガーエステルS-770)

※7 固形分 96%

※8 評価基準

◎ 大変良好

○ やや良好

△ やや不良

× 著しく不良

[0028]

[Table 4]

(歯感解)

			比較例			
			1	2	3	4
結晶性	砂糖		—	58	55	68
	ポリマー		—	20	—	10
非結晶性糖類	水飴 (固形分)	※1	48 (40.60)	—	30 (25.90)	15 (12.75)
	還元水飴 (固形分)	※2	—	—	—	—
つなぎ成分	プルラン溶液 (固形分)	※3	—	—	—	—
	ゼラチン溶液 (固形分)	※4	7 (3.15)	7 (3.15)	—	7 (3.15)
	アビシム溶液 (固形分)	※5	—	—	—	—
結晶性成分	ショートニング		15	15	15	—
	乳化剤	※6	—	—	—	—
ライススターチ			※7	30	—	—
合計			100	100	100	100
水分 (%)			11.4	3.9	4.5	6.1
評価	成形性		△	△	×	△
	食感		×	×	×	×
	質点性		×	×	△	×

※1 BX85° DE=42 ※6 蔗糖脂肪酸エステル (シュガーエステルS-770)

※2 BX70° ※7 固形分 80%

※3 BX45° ※8 評価基準 ◎ 大満足

※4 BX30° ○ やや良好

※5 BX20° △ やや不良

× 著しく不良

[0029] From the above result, the embodiment article had mouthfeel desirable as a soft candy, a moldability, mouthfeel, and daily endurance being good and not heating them. Especially Embodiments 1 and 2 showed the good result, and Embodiment 1 had mouthfeel with viscoelasticity, and their Embodiment 2 was smooth, and they had mouthfeel carried out gently. On the other hand, the comparative example article of a moldability, mouthfeel, or daily nature was bad, and it was not preferred.

CLAIMS

[Claim(s)]

[Claim 1] A soft candy which is a soft candy, and this powder raw material particle distributes in continuous layers containing a bond ingredient and a binding control ingredient after the surface has fine-dissolved with moisture, comprising:

A powder raw material containing crystalline sugars.